

MERINGUE

Whites 2 eggs
 1½ tablespoons lemon juice
 2 tablespoons sugar or powdered sugar, and ¼ teaspoon vanilla

Beat the whites until stiff; fold in sugar and add flavoring.

COCOANUT CREAM PIE

1½ cups scalded milk
 ⅓ cup sugar
 ¼ teaspoon salt
 3 tablespoons corn-starch
 Yolks 3 eggs
 1 tablespoon butter
 ⅓ cup shredded cocoanut
 ½ teaspoon vanilla

Add the sugar, cornstarch and salt to the egg yolks. Pour the scalded milk into this, return to double boiler, stir and cook until thickened. Add the butter, cocoanut and vanilla. Pour into a pie tin lined with pastry. Bake. Cover with meringue.

MINCE PIE

Line a pie tin with pastry. Fill with mince meat. Cover with pastry.

MINCE MEAT

1½ cups chopped beef (roast or steak)
 1 pint chopped apple
 ½ cup chopped suet
 1½ cups sugar
 1 cup cider
 ½ cup syrup from sweet pickle jar
 1 teaspoon salt
 1 teaspoon mace
 Grating of nutmeg
 ½ teaspoon cloves
 ½ teaspoon cinnamon
 ⅓ cup raisins (Sultana preferred)

Mix all together. Cook 1 hour. Put into sterilized jars.

CRANBERRY AND RAISIN PIE, OR MOCK CHERRY PIE

2 cups cranberries
 1 cup water
 ½ cup seeded raisins
 1 cup sugar
 ½ cup cracker crumbs
 1 egg
 1 tablespoon lemon or orange juice

Boil first 3 ingredients until cranberries burst open, then add the sugar. Cool, add the cracker crumbs, egg and orange juice. Line a pie plate with pastry. Fill with fruit mixture. Arrange strips of pastry lattice fashion over top and bake in a quick oven 25 minutes.

PUMPKIN PIE

1½ cups steamed pumpkin forced through a strainer
 ½ cup sugar
 ½ teaspoon cinnamon
 ¼ teaspoon ginger
 ¼ teaspoon cloves
 ½ teaspoon salt
 1 slightly beaten egg
 ⅓ cup milk

Mix ingredients in order given. Bake in a pie tin lined with pastry.